SHARED KITCHENS

Thinking of starting or expanding your food business? Try a shared kitchen.

What's a shared kitchen?

Shared kitchens are permitted commercial kitchen spaces that food operators can rent to refrigerate, store, prepare, or handle food that will be sold or distributed.

Benefits

- Meets regulatory standards
- Access to equipment
- Long-term cost savings



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Is this an option for you?

Are you a chef, caterer, food cart owner, baker, or another type of food operator? You can use a shared kitchen to expand your business if you do not want to open a permanent food facility (ex. restaurant).



Public Health Environmental Health Services

if you would like

more information

about shared

kitchens.